PRODUCT SPECIFICATION



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Article Code of the producer

Barcode of the product 4771033007088

Barcode on the carton 4771033007071

Intrastate nomenclature code

Input data done 2016-08-02

1901.20.00

Date of review

18.10.2018

470233

Product Name

Fillo Pastry

1. PRODUCT DESCRIPTION

Product description

packed quick frozen half-product; to be defrosted and baked before consumption.

Appearance as loaded. Shape Surface rectangle, twisted into rolls on a paper smooth

Colour

yellowish

Texture

elastic, porous, without unmixing, holes or seams.

Taste and smell

typical of products with such composition, without any

extraneous taste and smell.

Product photo







Physical and chemical characteristics

Weight (net), g 450

The minimal allowable weight (netto) of product g

480.0

The minimal allowable weight (gross) of Weight (gross), g product g 465.6

Weight nominal of baked product, g

NA

Length (gross) cm

Width (gross) cm

436.5

5,5

3,7

Height (gross) cm 3,5

Length (net) cm 37,5

Width (net) cm

40,0

Height (net) cm 3,0

26,8

Humidity %

Amount of sucrose in dry matter %

Amount of fat in dry matter %

1,4

5,0

Energy (kJ) 1226 Energy (kcal) 292 Fat (g) 1,0 of which: — saturates (g) 0,3 Carbohydrate (g) 62 of which: — sugars (g) 2,7 Fibre (g) 1,6 Protein (g) 9,1 Salt (salt equivalent Na×2.5) (g) 0,68

Nutrition declaration per 100 g product as

Ingredients

loaded

Ingredients declaration

WHEAT flour, water, corn starch, WHEAT gluten, salt, flour treatment agent E300, enzymes, preservative E202. May contain traces of soya. Contain GLUTEN.

2. FOOD SAFETY CHARACTERISTICS

Allergen Info			
Cereals containing gluten and prod. thereof: wheat, rye, barley, c spelt +	and 2. Crustaceans rley, oats, _		3. Eggs
4. Fish	5. Peanuts a	and products thereof	6. Soybeans and products thereof ?
7. Celeries and products thereof -	8. Mustards	and products thereof	9. Nuts and products thereof
10. Milk and products thereof	11. Sesame thereof	seeds and products	12. Sulphur dioxide and sulphites
13. Lupin and products thereof	- 14. Mollusc -	s and products thereof	
Symbols: + contains in product / - free of product / ? there is a risk of cross-contamination			
Micro-organisms			
Coagulase positive staphylococci (S. aureus), cfu/ g			
Total number of microorganisms, cfu/ g < 200000			
Enterobacteria cuf/ g < 100			
Yeast, cfu/ g < 100			
Microbiological criteria do not exceed the permissible amounts that are specified in the legislations of EU and Lithuania for ready-to-eat product.			
Other food safety characteristic			
Suitable for vegans + / - Suitable vegetale +	e for (lacto-ovo) rians + / -	Suitable for lacto vegetarians + / -	Suitable for ovo vegetarians + / -
Suitable for Coeliac diet Halal + + /		Kosher + / -	Organic + / -
Does the product contain palm oil? + / -			
This product is not genetically modified (according to EC/1829/2003 and EC/1830/2003). Product not treated with ionising radiation.			
Pesticides toxins heavy metals radionuclides controlled in raw materials by suppliers - uncontrolled in the final product			

3. PACKAGING DATA

Inner packaging

Box, g Type of packaging material

25

PAP 22

Type of packaging material Bag, g

PP-PE

Pieces of product per

package 12

5

Outer packaging

Outer packaging

Type of packaging material

Outer Length, mm

415

Outer Width, mm

Type of packaging material

175

Outer Height, mm

145

PAP 20

Colour Weight, g brown 300

Dimensions of the label, mm Label weight, g

PAP 22 100/200 1.83

Net weight, kg Gross weight, kg

5.400 6.062

Marking according ISO 780 Packaging - Pictorial marking for handling of

goods

Fragile, must be treated with caution.



Traceability data

"Best before" date (dd.mm.yyyy) and Batch/Lot № (Lxxxx)

Loading information

Package per layer

0

Layers per palette

10

Package per palette

100

Total palette height with the goods, cm 15+

145.0

Total palette weight with the goods, kg

631.4

Data of transportation materials

Shrink film weight / for 1 Type of packaging material

pallet, g 150

LDPE 4

Palette

Palette weight, kg

Type of packaging material

Euro 25

FOR 50

4. PREPARATION FOR CONSUMPTION / STORAGE CONDITIONS OF READY-TO-USE PRODUCT

Storage and transportation temperature,°C

Storage and transportation temperature,°C

Shelf life at such temperature

-18° C

24 months

✓ Precaution: Do not refreeze after defrosting!

PREPARATION FOR CONSUMPTION

Preparation for consumption

Defrost in the pack at room temperature for 120 min.



If different method of product preparation is used instead of following instructions specified, the customer must ensure that the final product complies with food safety requirements and is safe for consumption.

Storage conditions and shelf life of product after defrosting

Including after removing from the package shelf life of product hours

from the package hours (0...+6)° C temperature 24

Other information

For products placed on the market or labelled prior to the last change made in this specification, some information on the packaging may be differ from the present specification, until the stocks of the products are exhausted. Comply with the legal requirements of Republic Lithuania and European Union.

Produced in accordance with Technical Documentation of the Company.

Critical Control Points are controlled by the HACCP system.